



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>So Cal Tacos and Beer</b>				DATE 9/4/2019		TIME IN 11:00 AM		TIME OUT 2:00 PM	
ADDRESS 39400 Murrieta Hot Springs Rd #106, Murrieta, CA 92563				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Juan Carlos Franco				EMAIL SoCalTacosandBeer@gmail.com				Major Violations 2	
PERMIT # PR0071607	EXPIRATION DATE 10/31/2019	SERVICE Routine inspection	REINSPECTION DATE 9/11/2019	FACILITY PHONE # (619)822-0178	PE 3620	DISTRICT 0043	INSPECTOR NAME Diana Garcia	Points Deducted 18	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

**Major / Minor Violations:** Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

**B**  
SCORE 82

☒ In = In compliance    ☒ COS = Corrected on-site    ☐ N/O = Not observed    ☐ N/A = Not applicable    ☐ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<input checked="" type="radio"/> In	N/A	1. Food safety certification Rosa Martinez/Serv Safe/8-30-22			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
<input checked="" type="radio"/> In	N/O	<input type="radio"/> N/A	8. Time as a public health control; procedures and records	4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods	4	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination	4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized 200 ppm of quaternary ammonia /	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	<input type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	<input type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	N/A		19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In		<input type="radio"/> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In			21. Hot and cold water available Water Temperature 121°F at the 3 compartment sink*F	4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed	4	2
VERMIN					
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals	4	2
<input checked="" type="radio"/> In	N/A		24. Vermin proofing, air curtains, self-closing doors		1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

-Observed an employee scoop raw asada using gloves and continue to handle tortillas, fry basket, scoop fries into fryer, and touch utensils and surfaces without washing their hands and changing gloves. Manager was informed of the employee's error and asked to stop the employee and have the employee wash their hands and use a new pair of gloves for handling and preparing ready to eat foods such as making a burrito.

Train and educate all employees to wash their hands after handling raw food and switching to preparing ready to eat food. Discussed alternative options for employees handling raw food such as using scoops/tongs. A hand washing bulletin was provided to the manager. Future violations will result in legal action such as citations.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments:

-Observed multiple containers of potentially hazardous food inside the walk in cooler holding between 46F and 48F (raw pork, beef, salsas, beans, rice, taquitos, etc.). Operator stated a delivery was received earlier in the day and temperatures were verified to be 41F or below in the morning approximately at 10:30 am. Operator was advised that all food held out of temperature for more than 4 hours shall be discarded. Operator assured the food was in temperature a few hours prior. Operator contacted a repair service during the inspection that arrived within 15 minutes and repaired the unit to hold at 41F or below within the hour. Inspector verified the unit to drop to 41F or below. Operator will add ice bags to the food to hold all food 41F or below until the unit can completely cool down all food. Ensure potentially hazardous food is kept 41F or below at all times.

-Observed three containers of salsas at 49F at the salsa bar. The salsa bar is holding other potentially hazardous food at 39F. Salsas were discarded and replaced. Ensure food at the salsa bar is maintained 45F or below.

**Violation Description:** Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

-Observed a container of menudo at 56F inside the walk in refrigerator made the day prior. Food was voluntarily discarded. Ensure menudo is properly cooled from 135F to 70F within 2 hours and from 70F to 41F or below within the next 4 hours. Facility may use shallow pans, chill stick or ice around the container to rapidly cool food. A rapid cooling bulletin is attached for the manager's review. The manager is to establish a procedure for cooling, complete the rapid cooling log and ensure all employees are trained.

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

0

Inspector Comments:

NOTE: Facility makes ceviche cooked in lime and shrimp is consumed raw. Place a notice on the menu stating, "Consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions."

**Violation Description:** When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments:

-Observed multiple flies throughout the facility. Operator receives consistent pest control services from Terminix. Remove the flies from the facility. Protect all food by maintaining it covered and ensure wiping cloths in sanitizer solution are provided at the cook line to quickly sanitize any affected surfaces such as the prep table used to assemble food. Discard any food that may become contaminated.

**Violation Description:** Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)



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24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

1

Inspector Comments:

-Repair the back door to be self closing.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

-Observed a container of raw shrimp stored over ready to eat food in the small reach in cooler at the cook line. Maintain raw food below ready to eat food.  
-Cover all containers of food inside the small reach in at the cook line.  
-Discontinue using cups inside the rice bins. Use scoops with a handle to protect food from potential contamination.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

-Replace the torn gaskets to the reach in freezer.  
-Discontinue placing linens underneath cutting boards. Use smooth and easily cleanable surfaces.  
-Replace the nonfunctional light at the hood.  
-Remove the extension cords from the facility. All equipment needs to be plugged in to a direct outlet.  
-Install a splash guard between the prep sink to protect syrup boxes from potential contamination. Ensure the splash guard is sealed against the prep sink to maintain it clean.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS

1

Inspector Comments:

Clean and maintain the following areas:  
-the bins used to store beans, rice and onions.  
-the light with water inside the walk in cooler.  
-under the grill.  
-the handles to the fryers and inside the fryers.  
-the gaskets to the reach in refrigerators.  
-the floor below the ice machine.

**Violation Description:** All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

0

Inspector Comments:

NOTE: Discontinue wedging the utensil between the wall and the prep table near the tortilla warmer. Wash, rinse and sanitize the utensil and place in a clean and sanitary area.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments:

NOTE: Provide a thermometer inside the reach in refrigerator at the cook line and the walk in cooler.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)



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**41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR**

POINTS

0

**Inspector Comments:**

NOTE: Cut or raise the pipe below the 3 compartment sink to be one inch over the floor rim.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

**42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED**

POINTS

0

**Inspector Comments:**

NOTE: Power wash the dumpster floor that is heavily soiled.

NOTE: Keep the recycling bin closed at all times.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

**45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED**

POINTS

0

**Inspector Comments:**

NOTE: Replace the broken and missing tile behind the 3 compartment sink.

**Violation Description:** The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

**54. VOLUNTARY CONDEMNATION**

POINTS

0

**Inspector Comments:** See violation 7 and 9.

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.



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Overall Inspection Comments

This inspection was initiated due to a complaint (CO0070375) received on 8/29/19.

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (82= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (9/11/19). "A" card removed. "B" card posted; and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of \$100. Contact Diana Garcia (951) 461-0284 with questions or concerns.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).

Signature

Carlos Franco  
Person in Charge  
09/04/2019

Diana Garcia  
Environmental Health Specialist  
09/04/2019



## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard on shelves!



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

Cooked Food

Raw Meat, Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
  - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
  - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

## PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTE**  
260 N Broadway  
Blythe, CA 92225  
Phone 760-921-5090  
Fax 760-921-5085

**CORONA**  
2275 S Main St #204  
Corona, CA 92882  
Phone 951-273-9140  
Fax 951-520-8319

**HEMET**  
800 S Sanderson Ave #200  
Hemet, CA 92545  
Phone 951-766-2824  
Fax 951-766-7874

**INDIO**  
47-950 Arabia St #A  
Indio, CA 92201  
Phone 760-863-8287  
Fax 760-863-8303

**MURRIETA**  
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Murrieta, CA 92563  
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**PALM SPRINGS**  
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